

# Brick-Oven Pizza (Brooklyn Style)

Yield: 16 min  
Total Time: 991 min

Recipe from: <https://www.recipeschoose.com/recipes/italian-brick-oven-pizza-recipe>

## Ingredients:

- 1 teaspoon active dry yeast
- 1/4 cup warm water
- 1 cup cold water
- 1 teaspoon salt
- 3 cups bread flour
- 6 ounces low moisture mozzarella cheese thinly sliced
- 1/2 cup crushed tomatoes no salt added canned
- 1/4 teaspoon freshly ground black pepper
- 1/2 teaspoon dried oregano
- 3 tablespoons extra-virgin olive oil
- 6 leaves fresh basil torn

## Nutrition:

1. Calories: 150 calories
2. Carbohydrate: 20 grams
3. Cholesterol: 10 milligrams
4. Fat: 5 grams
5. Fiber: 1 grams
6. Protein: 6 grams
7. SaturatedFat: 1.5 grams
8. Sodium: 230 milligrams

---

Thank you for visiting our website. Hope you enjoy Brick-Oven Pizza (Brooklyn Style) above. You can see more 15 italian brick oven pizza recipe Prepare to be amazed! to get more great cooking ideas.